

This is a sample menu that is updated periodically

The Plaza Bistro Dinner Menu

Small Dishes

Panko Encrusted Calamari -baby greens & chipotle aioli	9.50
Seafood Cocktail -shrimp, crab and halibut over greens topped with avocado tomato, and red onion	12.50
Antipasto -sliced cured meats, assorted cheeses, marinated vegetables, olives	11/15.50
Pan Seared Crab Cake & Salmon Cake -fennel & arugula, red pepper remulade	13
Spicy Prawns -white wine, garlic, lime, red peppers and pickled red onion	10.50
Moroccan Glazed Lamb Lollipop -shaved fennel and herb salad; olive sauce	9.50
Fontina Bruschetta -calamata olives, garlic, capers, basil and olive oil	8.25
Steamed Mediterranean Mussels -prosciutto, white wine, spicy tomato sauce grilled bread	11.50
Polenta -creamy polenta with crimini mushrooms and veal demi	7

Salads

Baby Mixed Green -tomatoes and croutons with white balsamic vinaigrette	7.25
Butter Lettuce -blue cheese, pear, raisins & whole grain mustard vinaigrette	9.25
Classic Caesar -romaine hearts, herb croutons & Parmesan cheese	8.25
Endive & Apple Salad -candied walnuts, Chevre goat cheese, mixed greens, pomegranate vinaigrette	9

Entrées

Moroccan Spice Lamb Chops -crushed yukon potatoes, fennel salad, olive sauce	27.50
Pan Roasted Halibut -truffle oil mushroom risotto, peas, mushroom, & cream sauce	22.50
Pan Roasted Pork Chop -wrapped with smoked bacon over wild mushrooms potato cake, Swiss chard & tamarind sauce	20
Coriander Encrusted Salmon -roast fennel, chive risotto & tomato caper chutney	19.50
Grilled Flank Steak -truffle oil mashed potatoes, green beans and mushrooms red wine sauce	19
Home Made Gnocchi -pan seared with sun dried tomatoes & peas with garlic cream sauce	18
Stuffed Chicken Breast -with pine nuts, mushrooms and sun dried tomatoes over sautéed spinach and carrot sticks with Madeira cream sauce	17.50
Bolognese -house made rigatoni pasta with veal, pork & tomato sauce	17
Linguine -tossed with Caggiano's spicy Italian sausage arugula, Manila clams Prawns, saffron butter & white wine garlic sauce	20
Orecchiette -Napa cabbage, peas, smoked ham and tomato cream sauce	15.50

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